



WHITE KOJI ALE

PROPER SAKE

ALL-GRAIN

Batch size: 150 liters
Brewhouse efficiency: 75%
OG: 1.048
FG: 1.01
ABV: 4.99%
Final Product: pH 4.4



HOPS SCHEDULE

30 g Cascade at 75 min
160 g Cascade at 30 min
255 g Cascade at Whirlpool
300 g Huell Melon at Dry Hop

MALT/GRAIN BILL

19 kg Pilsner Malt
7.5kg Wheat Malt
2.5kg White Koji
Cascade Hops during the boil/whirlpool process
Huell Melon Hops during the dry hop process

YEAST

NEEPAH YEAST BLEND



DIRECTION

I followed the directions from the brewer's guide of Choryo Shuzo only.
I used a fruit forward pale ale yeast and I used Huell Melon/Cascade Hops for bittering.
The fermentation temperature was 66°F moving up to 70°F throughout the brewing process. Dry hopping commenced at 1.010 gravity and the brew was moved to an airtight vessel. After 48 hours of dry hopping the hops were removed the temperature was lowered slowly over several days until reaching service temperature. At which point the beer was moved into kegs to carbonate.